

ICE PLANT SANITARY COMPLIANCE CHECKLIST (This checklist is an integral part of MIL-STD-906A and its application is mandatory.)		1. DATE OF INSPECTION (YYYYMMDD)	
2. PLANT INSPECTED			
a. NAME		b. ADDRESS	
3. PLANT OWNER			
a. NAME OF COMPANY OR INDIVIDUAL		b. TELEPHONE NUMBER	
4. ACCOMPANYING INDIVIDUAL			
a. NAME		b. TITLE	
SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
5. PREMISES			
a. Not clean or well organized		3	
b. Not well drained		3	
c. Surroundings not free from nuisances and sources of contamination		5	
d. Approaches to shipping docks not clean and maintained to minimize dust		5	
6. RAW MATERIALS			
a. Ice not inspected upon receipt and at other times as needed for determination of adulteration, contamination, or other conditions		5	
b. Single-service articles and packaging materials not protected by sanitary boxes, cartons, or other means		4	
7. CONSTRUCTION OF BUILDING			
a. Not large enough to accommodate the operation without hampering sanitary practices		4	
b. Rooms not separate when required		4	
c. Walls, floors, ceilings not in good repair or not constructed of materials that can easily be kept clean and sanitary		4	
d. Wiring, pipes, hangers, ducts and so forth not clean or appropriately enclosed to prevent contamination		4	
e. Exterior openings not clean and in good repair		4	
f. Exterior openings do not prevent the entrance of insects, birds, rodents and/or other animals		4	
g. Air curtains, if used, not in compliance with NSF standards		3	
h. Screen doors not outward opening and/or not self-closing		3	
i. Processing area opens directly into living quarters, garages, maintenance shops and so forth		4	
8. LIGHTING			
a. Insufficient lighting		4	
b. Lights in processing and storage areas not equipped with shields when required		5	
9. VENTILATION AND HUMIDITY			
a. Insufficient control of moisture and air movement		5	
b. Presence of mold on walls or ceilings in processing or storage areas		5	
c. Accumulation of condensates in processing or storage areas		5	
d. Ventilation system not kept clean and maintained in good repair		3	
e. Air not filtered or not directed outward when required		5	
10. WATER SUPPLY			
a. Not easily accessible		4	
b. Inadequate in quantity		5	
c. Undiminished supply of hot water not available		5	
d. Mixing valves not available at all scullery sinks		4	
e. Cross-connection exists between potable and nonpotable water supply or sewage		Critical	
f. Not adequate protection against possible back-siphonage		5	
g. Potability certificate not current or available		5	
h. Potable water supply found to be nonpotable		Critical	
i. Nonpotable water outlets not identified by prominently displayed color code and labels		5	
11. DISPOSAL OF WASTES			
a. Liquid wastes not disposed of in a sanitary manner		5	
b. Floor drains not functional or properly trapped		3	
c. Waste not collected in suitable, properly covered containers and disposed of at frequent intervals and/or in a sanitary manner		4	

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12. TOILETS/DRESSING ROOMS AND HANDWASHING FACILITIES		
a. Sufficient number of toilets or privies not provided	5	
b. Toilet rooms not conveniently located	4	
c. Toilet rooms constructed of materials that are not easily cleaned	4	
d. Toilet rooms not adequately lighted	2	
e. Toilet rooms not separately vented to the outside	5	
f. Toilet doors not self-closing and tight-fitting	3	
g. Absence of handwashing sign	3	
h. Water at suitable temperature, soap, soap dispenser, or appropriate hand-drying facilities absent or not conveniently located	5	
i. Continuous cloth towel dispensers, if used, not in compliance with NSF Standards	3	
j. Sanitary waste receptacles not present	3	
k. Toilets, dressing rooms, or handwashing facilities not maintained in a clean, orderly fashion	4	
l. Restrooms used for storage of cleaning equipment	3	
m. Privies not separate from the processing building	Critical	
n. Privies not of sanitary type, location, and construction	5	
o. Each employee not furnished a locker or other suitable facility	5	
p. Boots or shoe coverings are not worn when required, and not removed or washed or sanitized when required	4	
13. CONSTRUCTION AND REPAIR OF EQUIPMENT AND UTENSILS		
a. Design, construction, and use of equipment and utensils does not preclude the adulteration of ice	Critical	
b. Product-contact surfaces not of impervious material, not smooth, nor of corrosion-resistant material	4	
c. Product-contact surfaces not of nontoxic material	Critical	
d. Not clean or not in good repair	5	
e. Not constructed so that all product surfaces are readily sanitizable	5	
f. Equipment not easily accessible for cleaning, maintenance and inspection	5	
g. Canvas containers not provided with single-service liners	5	
h. Storage - water tanks not covered	5	
i. Tank covers do not meet requirements	5	
j. Prohibited lubricants used on ice contact surfaces	Critical	
k. Lubricants not used in a manner that prevents contamination of ice or ice contact surfaces	5	
14. CLEANING AND SANITIZING TREATMENT		
a. Cleaning or sanitizing methods do not prevent product contamination or adulteration	Critical	
b. All products not moved away or protected prior to equipment or area cleaning to avoid contamination or adulteration	Critical	
c. All multiservice containers, equipment, and utensils not cleaned and sanitized after use	Critical	
d. Cleaning and sanitizing chemicals not properly labeled or stored	5	
e. Unauthorized chemical compounds used for cleaning and sanitizing	Critical	
f. Test kit or other device not used when chemical sanitizers are utilized	5	
g. Water used as sanitizer less than 170° F (77° C) and/or contact time less than 30 seconds	5	
h. Rooms and areas not maintained in a clean, sanitary manner	5	
i. Contact surfaces not cleaned and sanitized as required	5	
j. Treatment facilities not maintained in a clean, sanitary manner	5	
k. Cleaning and sanitizing chemicals not used as prescribed by manufacturer's recommendation	Critical	
15. METHODS		
a. Methods permit contamination/adulteration of product	Critical	
b. Methods permit deterioration of product	5	
c. Ice not made from potable water which meets requirements	Critical	
d. Chemicals or additives not used as required	5	
e. Ice comes into contact with water in dipping wells	5	
f. Air for water agitation not filtered or treated	5	
g. Air intakes not as required	4	
h. Blower or compressor not as required	4	
16. PUBLIC HEALTH CONTROLS		
a. When applicable, examinations not performed to assure adequate public health control of raw materials and finished products	5	
b. Records of examination and tests of raw materials and finished products not available	5	

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17. COOLING AND REFRIGERATION			
a. Cooler rooms not free from objectionable odors and from mold		5	
b. Cooler rooms not maintained in a sanitary condition		5	
c. Product not stored at proper temperature and humidity		5	
18. STORING AND STORAGE FACILITIES			
a. Storage facilities not clean, sanitary, or in good repair		3	
b. Storing methods do not minimize deterioration or contamination		5	
c. Shelves, cabinets, or dunnage not used where necessary to prevent contamination or deterioration		5	
19. CONTROL OF INSECTS, BIRDS, RODENTS, AND/OR OTHER ANIMALS			
a. Presence of insects, birds, rodents, and/or other animals in production area		Critical	
b. Presence of insects, birds, rodents, and/or other animals in nonproduction area		5	
c. Effective measures for control of insects, birds, rodents, and/or other animals not maintained at all times		3	
d. Rodent harborages or insect breeding places present		4	
e. Unauthorized insecticides or rodenticides used		Critical	
f. Insecticides or rodenticides not used as prescribed by label directions		Critical	
g. Insecticides or rodenticides are handled or stored in an unsafe manner		Critical	
20. VEHICLES AND TRANSPORTATION FACILITIES			
a. Not constructed or operated to protect contents from contamination or deterioration		Critical	
b. Not properly maintained or not clean		3	
c. Not washed prior to loading unpackaged ice		4	
21. CLEANLINESS AND HEALTH OF PERSONNEL			
a. Employees not washing hands after contamination		Critical	
b. Failure of employees to be hygienically clean		4	
c. Personnel not prohibited from eating, smoking, chewing tobacco, or expectorating in product handling areas		3	
d. Unauthorized jewelry and/or fingernail polish worn by plant personnel		3	
e. Employees not wearing garments/hair restraints suitable for work being performed		5	
f. Storage of employee's personal effects in production rooms		3	
g. Employees affected with or a carrier of a communicable or infectious disease not excluded from product areas		Critical	
h. Plant employees that have an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body not excluded from contacting ingredients, products, or product zone		Critical	
i. Prescribed medical examinations of personnel not being made and/or records of such not available		4	
j. Plant personnel not instructed in acceptable hygienic practices, disease control, and proper sanitary rules of food handling		Critical	
22. FORMULA		TOTALS	370
$\text{SCR} = \frac{\text{Net Total of Column 2} - \text{Net Total of Column 3}}{\text{Net Total of Column 2}} \times 100$		MINUS NONAPPLICABLE DEFECT POINTS	-
		NET TOTAL DEFECT POINTS	
23a. SCR COMPUTATIONS			
b. SCR ASSIGNED		c. NUMBER OF CRITICAL DEFECTS	

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24. OTHER REGULATORY AGENCIES CONCERNED WITH SANITATION OF THIS ESTABLISHMENT *(Record the agency, date, and results of last inspection.)*

25. METHODOLOGY SECTION *(Record narrative information describing the plant, premises, equipment, and procedures.)*

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26. REMARKS/RECOMMENDATIONS *(Key discrepancies noted to the subparagraph numbers above.)*

27. INSPECTOR

a. TYPED NAME

b. TITLE

c. SIGNATURE

d. GRADE

e. DATE SIGNED (YYYYMMDD)